iendment dated July 2, 2010

AMENDMENTS TO THE CLAIMS

1. (Withdrawn) A body taste improver comprising a long-chain highly unsaturated fatty acid and/or an ester thereof as a main component and a body taste-increasing component.

- 2. (Withdrawn) A body taste improver according to Claim 1, wherein the body taste-increasing component is α-tocopherol and/or an iron component.
- 3. (Withdrawn) A body taste improver according to Claim 2, comprising α -tocopherol in an amount of $50 \sim 15{,}000$ ppm.
- 4. (Withdrawn) A body taste improver according to Claim 2, wherein an α-tocopherol content is 50% or more of a total tocopherol.
- 5. (Withdrawn) A body taste improver according to Claim 2, comprising the iron component in an amount of 0.5~100 ppm as of Fe.
- 6. (Withdrawn) A body taste improver according to Claim 1, wherein the long-chain highly unsaturated fatty acid is an n-6 long-chain highly unsaturated fatty acid.
- 7. (Withdrawn) A body taste improver according to Claim 6, wherein the long-chain highly unsaturated fatty acid is anachidonic acid.
- 8. (Withdrawn) A body taste improver according to Claim 7, wherein the arachidonic acid is derived from a microorganism.
- 9. (Withdrawn) A method for increasing the effect of a body taste improver comprising a long-chain highly unsaturated fatty acid and/or an ester thereof, comprising adding a body taste-increasing component to the body taste improver.
- 10. (Withdrawn) A method according to Claim 9, wherein the body taste-increasing component is α-tocopherol and/or an iron component.

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- 11. Canceled
- 12. Canceled
- 13. Canceled
- 14. Canceled
- 15. Canceled
- 16. (Currently Amended) A vegetable fat and oil composition comprising arachidonic acid and/or an ester thereof at a concentration of 10~100,000 ppm, wherein said vegetable fat and oil composition has an α-linolenic acid eontent-iscontent of 5% or less.
- 17. Canceled
- 18. (**Previously Presented**) A vegetable fat and oil composition according to Claim 16, wherein an oleic acid content is 20~86%, and /or a linoleic acid content is 3~25%.
- 19. Canceled
- 20. Canceled
- 21. (**Previously Presented**) A vegetable fat and oil composition according to Claim 16, wherein the arachidonic acid is derived from a microorganism.
- 22. Canceled
- 23. (Currently Amended) A method for improving body taste of a food, comprising adding the body taste improver according to Claim 1, 9 or 11, or the vegetable fat and oil composition according to Claim 16 to the food.
- 24. (Withdrawn) A method for improving body taste of a food, comprising separately adding a long-chain highly unsaturated fatty acid and/or an ester thereof, and a body taste-increasing component to the food.

25. (NEW) A vegetable fat and oil composition consisting of vegetable fat and oil, and arachidonic acid and/or an ester thereof at a concentration of 10~100,000 ppm, wherein said vegetable fat and oil composition has an α-linolenic acid content of 5% or less.